



TALK • MAKAN • CHILL



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## BRUNCH (DAILY TILL 4PM)

### EGGS BENEDICT \$24

Smoked turkey bacon, poached eggs and homemade cajun hollandaise sauce on brioche toast. Served with side salad and sliced tomato.

### GRAND MALAYAN BREAKFAST \$29

Smoked turkey bacon, grilled chicken sausage, scrambled eggs, baked beans, sautéed mushroom. Served with side salad, sliced tomato and brioche toast.

## SALAD

### PAD THAI \$23

Poached prawns, vermicelli, beancurd skin, mesclun mix, cherry tomato, red radish silver sprouts, crushed peanuts and fresh lime.

### MUDCRAB CAESAR \$21

Freshly steamed mudcrab, mesclun mix, olive slice, red radish, bacon bits, poached egg, cherry tomatoes, tossed with caesar dressing. Sprinkle with parmesan and croutons.

### ORIENTAL SMOKED DUCK & LYCHEE \$23

Grilled smoked duck top on mesclun mix with cherry tomato, red radish, fresh lychee and our homemade Asian dressing.

## KIDS MENU

### CHICKEN IN A BASKET \$15

Crispy popcorn chicken served with fries.

### CREAMY SAUSAGE BACON \$15

Linguine tossed with sausage, bacon, cherry tomatoes and aragula, cooked with creamy sauce.

### CHICKEN SEAFOOD MARINARA \$15

Chicken, squid ring, and aragula tossed with tasty tomato sauce.

### AGLIO CHICKEN MUSHROOM \$15

Olive oil, garlic, cherry tomato, chicken, mushroom and aragula. Drizzled with parmesan cheese.

## STARTER

### MALAYAN WINGS \$16

Tender juicy wings marinated with kicap chilli padi.

### CRISPY SOFTSHELL CRAB ROLL \$21

Crunchy softshell crab, crisp lettuce, sliced tomato wrapped with tempura flour with savoury unagi sauce.

### CHEESY KUPANG \$19

Baked mussels sprinkled with herbs and layered with mozzarella cheese sinks in lemon butter sauce.

### STICKY CRUNCHY BABY SQUID \$21

Crispy fried baby squid, cashew nuts and sticky sweet sauce and drizzle with sesame seed.

### SALMON YAKI \$17

Deep fried battered tempura salmon, drizzled with unagi sauce. Topped with chilli padi.

### TRUFFLE FRIES \$16

Shoe-string golden fries with grated parmesan cheeses drizzled truffle oil. Served with aioli.

### DUCK POW POCKETS \$18

Smoked duck confit, soft white lotus buns served with sweet bean sauce and crispy soy skin.

## SOUP

### SEAFOOD TOM YAM \$21

Flavours of lemongrass, galangal, kaffir lime leaves, fresh lime juice and fresh seafood, combined to create a healthy and soothing broth.

### WILD MUSHROOM TRUFFLE (V) \$16

Premium wild shitake white button mushroom glazed with truffle oil and croutons.



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## PASTA

### SAMBAL GORENG PENGANTIN \$34

Stir-fried linguine tossed with sambal goreng sauce, beef lungs paired with king prawns.

### SINGAPORE CHILI LOBSTER \$49

Tossed with homemade Chilli Lobster sauce, egg drop paired with whole Boston Lobster.

### SMOKED DUCK LEMAK CHILI PADI \$32

All-time favourite, TMC signature dish of homemade lemak chilli padi sauce with juicy smoke duck breast with unagi sauce.

### ASAM PEDAS SEAFOOD AGLIO OLIO \$29

Classic Aglio Olio linguine infused with asam pedas, squid and fresh mussels paired with king prawns.

### RENDANG KOBE SALAI \$39

Tossed with rendang sauce, squid, Hokkaido scallops, sautéed onions. Topped with fresh mudcrab and succulent kobe beef.

### BUTTER CHICKEN \$34

Mixed with North Indian style, creamy buttered tomato sauce with charred chicken tikka.

### SOFTSHELL & MUDCRAB MEE GORENG \$29

Stir-fried linguine, fresh softshell mudcrab, spicy tomato sauce.

### SOTONG HITAM \$39

Spicy blackened ink with herbs. Prawns, squid rings and topped grilled whole squid.

### LAMB SHANK MEE REBUS \$39

Made with thick shrimp and fermented soybean gravy. Sweet, spicy and slight sourness. Paired with braised lamb fore shank, sous vide egg, tau pok, green chili and fried shallots.

## MAIN COURSE

### CHICKEN CORDON BLEU \$34

Chicken thigh wrapped with turkey ham, cheese, bread crumbs baked to perfection, cajun hollandaise. Served with truffle fries and side salad.

### BARRAMUNDI TRUFFLE PORCINI \$39

Pan-seared barramundi served with sautéed seasonal vegetable and cheesy mashed potato with truffle infused white creamy porcini mushroom sauce.

### SALMON RAVIOLI \$32

Pan-seared Norwegian salmon fillet, paired with homemade ravioli with indulgent fillings of spinach and ricotta cheese, cooked in lemon butter sauce.

### AYAM PANGGANG KERABU \$29

Whole leg USA chicken grilled to perfection, glazed with secret homemade sauce. Served with aromatic kerabu rice, ulam salad, fried egg, prawn crackers and sambal belado.

### KACANG POOL KOBE \$49

Ful madames served with perfect cut seasoned kobe beef, poached egg with warm loaf.

### MAC KOBE \$43

Macaroni & melted mozzarella tossed with spicy 'tulang merah' sauce, grilled kobe beef and finished with torched mozzarella.

### ROTI KIRAI BEEF RIBS \$42

Braised short beef ribs glazed and homemade secret ingredients sauce served with roti kirai.



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## MAIN COURSE

### TMC 'RAMLY' WAGYU BURGER \$34

Savoury over-spliling iconic 'Ramly' sauce, layered with egg over homemade wagyu beef patty. Served with truffle fries and side salad.

### FISH & CHIPS TIGA RASA \$24

Golden fried cream dory, hand-dipped in light batter. Glazed with tiga rasa sauce. Served with truffle fries and side salad. Available in asam pedas sauce.

### LAMB SHANK SOUP TULANG \$39

Stewed lamb shank in sweet and spicy beef sauce, tomato, ginger, chilli and spices. Served with warm loaf and mashed potatoes.

### LONTONG GORENG KOBE \$43

Sauteed rice cake tossed with spring onion, fried shallots, eggs, minced beef, topped with succulent seasoned kobe beef and sambal ikan bilis.

### ANGUS RIBEYE MASAK MERAH \$39

Australian Angus Ribeye grilled to perfection, paired with homemade masak merah sauce, served with side salad quail eggs and prawn crackers. Choice of truffle fries or kerabu rice.

### MALAYAN LOBSTER MANTAO \$49

Boston lobster, mussels sprinkled with herbs and layers with mozzarella, sinks in homemade chili lobster sauce. Served with mantou buns.

## DESSERTS

### CLASSIC ONDEH-ONDEH CAKE \$10.50

Moist pandan cake base, layered with gula Melaka bits and coconut drizzle. Frosted with coconut Chantilly cream.

### DURIAN PENGAT CAKE \$12.50

Moist vanilla cake based, layered with Mao Shan Wang durian filling. Topped with pengat durian sauce and glazed gula Melaka syrup.

### PUTU PIRING CAKE \$11.50

Moist vanilla cake based layered with gula Melaka bits and coconut drizzle. Frosted with Chantilly cream.

### CHOCOLATE OVOMALTINE \$11.50

Light chocolate sponge cake filled with chocolate ganache, spread with crunchy ovomaltine. Covered with chocolate ganache and generous sprinkle of cocoa.

### RED VELVET SPECULOUS \$12.50

Moist and dense with a light of chocolate flavour. Layered with speculous and frosted with our in house buttercream.

### DURIAN SERAWA CREME BRULEE \$12.50

Rich custard based with Mao Shan Wang durian topped with burnt crystallised sugar and pengat durian sauce.

### CEMPEDAK CAKE \$12.50

Moist cempedak cake based, layered with cempedak filling, glazed with gula Melaka syrup.

### NUTELLA VOLCANO CAKE \$12.50

Light chocolate sponge cake layered with Nutella spread, covered with chocolate ganache.

### FLORIDA KEYLIME PIE \$11.50

Smooth and creamy with the perfect blend of buttery biscuit base.

### DURIAN PENGAT SPLIT \$16

### OREO SUNDAE \$15



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## BEVERAGES

**MINERAL WATER**  
(STILL OR SPARKLING)

AQUA PANNA \$7

SAN PELLEGRINO \$7

### COOLERS

LYCHEE MINT \$8.50

MANGO MINT \$9.50

COCONUT \$7.50

### ICED TEAS

HONEY LEMON SOOTHER \$8.50

HOMEMADE LEMON TEA \$7.50

### TEA & INFUSIONS

(PREMIUM FRESH INFUSIONS BY GIFEL)

SUPREME EARL GREY \$8.50

GRAND ENGLISH BREAKFAST \$8.50

FRESH PEPPERMINT \$8.50

GOLDEN CHAMOMILE \$8.50

SILVER DARJEELING \$8.50

BUTTERFLY PEA \$8.50

PU-ERH WITH PEAR \$8.50

## BEVERAGES

### HOT COFFEE

ESPRESSO \$5

LATTE \$7

CAPPUCCINO \$7

LONG BLACK \$7

MOCHA \$7

FLAT WHITE \$7

SALTED CARAMEL LATTE \$9

HAZELNUT LATTE \$9

AFFOGATO \$9

GULA MELAKA LATTE \$10

### ICED COFFEE

AMERICANO \$8

LATTE \$8

CAPPUCCINO \$8

MOCHA \$8

SALTED CARAMEL LATTE \$10

HAZELNUT LATTE \$10

GULA MELAKA LATTE \$11

HOT CHOCOLATE \$7

COLD CHOCOLATE \$8



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## BEVERAGES

FRIZZY \$7 FLOATS \$9

COKE | SPRITE | ROOT BEER

### SHAKES

OREO \$9 | COCONUT | TEH TARIK \$10

VANILLA | CHOCOLATE | STRAWBERRY \$8

### ICE CREAM

OREO | COCONUT | TEH TARIK \$7

VANILLA | CHOCOLATE | STRAWBERRY \$6

### TMC CLASSIC MOCKTAILS

CLASSIC MARTINI \$15

RED BERRIES SANGRIA \$17

BANDUNG BUTTER BEER \$15

SINGAPURA SLING \$15

WHITE BOUQUET LONGAN SANGRIA \$17

PINA COLADA \$15

BUTTERSCOTCH BEER \$16

## BUBBLES (ZERO ALCOHOL)

ROYAL SELECT, BELGIUM

APPLE \$42 | RED GRAPE \$42 | PEACH \$42

### NATUREO, SPAIN

Created in Spain by the admired Torres family, this wine has been made using a combination of traditional wine-making and cutting edge technology.

SEMI-SECO \$68

Notes of tropical fruit, vanilla and apricots and the slightly sweet aftertaste

## PRISECCO, GERMANY

Alcohol-free champagne without added sugar, preservatives and sulphites.

DOM CHAMPAGNE, BRUT \$68

Pear, herbs, spices, carbonation. Sweet and well-integrated acidity.

MIRABELLEGOLD \$68

Voluptuous, delicate bitter almond notes, slightly sweet finish

APFELSINFONIE \$68

Ripe apple, woody caramel notes, delicate hot & spicy finish

WEISSDUFTIQ \$68

Apple, grape and elderberry flower, slightly spicy note of thyme and other herbs

ROTFRUCHTIQ \$68

Dark berries, blackcurrents and elderberries with a fresh note of lime

CUVEE NO.11 \$68

A lean, light with less sweetness and lemony freshness.

## WINES (ZERO ALCOHOL)

### ALAIN MILLIAT, FRANCE

Alain Milliat produces in a traditional home-style manner, fruit juices that are characterised by authentic and natural flavours.

MERLOT RED \$64

CHARDONNAY WHITE \$64

CABERNET ROSE \$64

### NATUREO, SPAIN

Created in Spain by the admired Torres family, this wine has been made using a combination of traditional wine-making and cutting edge technology.

GARNACHA - SYRAH \$68

Cherry-red, pomegranate and currant, with hints of oak-imparted vanilla and toast

MUSCAT \$68

Pale yellow wine offers seductive aromas of white flowers and fresh fruit

### NON, AUSTRALIA

Born in Melbourne, NON is a zero percent re-think of the wine occasion. With similar nuances of floral notes, tannin, salinity and acidity that can be treated as wine alternatives.

RASPBERRY & CHAMOMILE \$74

PEAR & KOMBU \$74

LEMON MARMALADE & HIBISCUS \$74